Elias Schultz

elias.schultz86@gmail.com | 1-971-218-0625 x53868 | Port Chanel, French Southern Territories |
https://linkedin.com/in/Elias_Schultz

CORE SKILLS

Cuisine Styles
Plant-based • Mediterranean • French

Kitchen Skills
Cost Control • Sauce-making

Operations
Supplier Negotiation • HACCP • Inventory Management

Soft Skills
Quality Control • Training • Time Management • Team Leadership

PROFESSIONAL SUMMARY

Proven Chef experienced at scaling teams and processes across enterprise, comfortable working cross-functionally.

EXPERIENCE

Executive Chef — Cummerata LLC (Apr 2019 - Oct 2019)

- Catered private events for up to 236 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 40% through optimized dish pricing.

Executive Chef — Klein Group (Aug 2016 - Oct 2018)

- Managed kitchen of 15 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 137 guests with 95%+ client satisfaction.
- Maintained food cost under 22% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 14% through optimized dish pricing.

Pastry Chef — McDermott, Auer and Moore (Dec 2018 - Present)

- Maintained food cost under 22% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 40% through optimized dish pricing.

Line Cook — Hudson and Sons (Aug 2017 - Oct 2024)

- Maintained food cost under 22% with vendor negotiations and waste controls.
- Managed kitchen of 14 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 276 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 33% through optimized dish pricing.

Pastry Chef — Lehner and Sons (Jul 2024 - Jan 2025)

- Maintained food cost under 29% with vendor negotiations and waste controls.
- Managed kitchen of 8 staff, implementing cross-training and reducing labor overtime.

PROJECTS

vitiosus solvo - Multi-tiered content-based benchmark

bellum comburo - Progressive composite process improvement https://impressionable-lamp.net/

sustineo - Realigned optimal paradigm

EDUCATION

B.A. Hospitality Management, Borer, Larkin and Schneider University (2022)